

Asparagus and Tomatoes with Herb Vinaigrette



- 1 pound fresh asparagus
- 1/3 cup olive oil
- 1/4 cup wine vinegar
- 1 tablespoon chopped fresh *chives*
- 1 tablespoon fresh *oregano*
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 4 to 6 plum tomatoes, sliced Chopped fresh *chives* to garnish

Snap off tough ends of asparagus. Cook in boiling water to cover 2 minutes or until crisp-tender; drain. Plunge in ice water to stop the cooking process; drain. Cover and chill 3 hours.

Whisk together olive oil, vinegar, chives, oregano, salt and pepper. Drizzle over asparagus and tomato slices; garnish with chives if desired.